



Grilled Spinach, Feta, and Mozzarella Ciabatta Sandwich



2 servings



20 minutes

INGREDIENTS

- 1 ciabatta loaf, sliced in half lengthwise
- 2 tablespoons butter, softened
- 1/2 cup fresh spinach leaves
- 1/4 cup feta cheese, crumbled
- 1/2 cup mozzarella cheese, shredded

1. Before you start, gather all your ingredients: a ciabatta loaf, fresh spinach leaves, feta cheese, mozzarella cheese, butter, and olive oil. Having everything ready will make the cooking process smooth and enjoyable.
2. Heat 1 tablespoon of olive oil in a skillet over medium heat. Add the fresh spinach leaves and sauté until wilted, about 2-3 minutes. Remove from heat and set aside.
3. Spread a thin layer of softened butter on the cut sides of each ciabatta slice.
4. On the buttered side of the bottom half, evenly distribute the crumbled feta cheese and some mozzarella.
5. Place the sautéed spinach leaves over the feta cheese.
6. Sprinkle the shredded mozzarella cheese on top of the spinach. Place the top half of the ciabatta loaf on top.
7. Heat a skillet or pan over medium heat. Place the sandwich in the pan and grill until the ciabatta is golden brown and crispy, about 3-4 minutes per side. Press down gently with a spatula to ensure even grilling and melting of the cheeses.
8. Once the cheese is melted and the ciabatta is perfectly toasted, remove the sandwich from the pan. Let it cool slightly, then cut into portions and serve.